

KITCHEN PRINCESS

2



Manga by
**NATSUMI
ANDO**

Story by
**MIYUKI
KOBAYASHI**

Creator of Zodiac P.I.



Kitchen Princess

2

Natsumi Ando

Story by Miyuki Kobayashi

Translated by Satsuki Yamashita

Adapted by Nunzio DeFilippis and Christina Weir

Lettered by North Market Street Graphics



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-otaku: This is used to express endearment, mostly toward girls. It is also used for little boys, pets, and even among lovers. It gives a sense of childish cuteness.

Boku: This is an informal way to refer to a boy, similar to the English terms "kid" and "squirly."

Sempai/

Sempai: This title suggests that the addressee is one's senior in a group or organization. It is most often used in a school setting, where underclassmen refer to their upperclassmen as "sempai." It can also be used in the workplace, such as when a newer employee addresses an employee who has seniority in the company.

Kohai: This is the opposite of "sempai" and is used toward underclassmen in school or newcomers in the workplace. It connotes that the addressee is of a lower station.

Sensei: Literally meaning "one who has come before," this title is used for teachers, doctors, or masters of any profession or art.

Onomichi: This is usually forgotten in these lists, but it is perhaps the most significant difference between Japanese and English. The lack of honorific means that the speaker has permission to address the person in a very intimate way. Usually, only family, spouses, or very close friends have this kind of permission. Known as *gozaimasu*, it can be gratifying when someone who has earned the intimacy starts to call one by one's name without an honorific. But when that intimacy hasn't been earned, it can be very insulting.



Nijika Seno

The cheerful main character, who loves to eat and cook. She is a high school freshman in Tokyo, and her parents died in a world's greatest party 400.

Sora

Daichi's older brother who looked really shocked when he was comparing something on the location of the academy.

Daichi Seno

The first boy Nijika met when she came to Tokyo in the academy. He doesn't get along with his parents either. He is a high school freshman and he is a very smart student.

Akane

A very popular girl in the academy. She is a high school freshman. She is a very smart student and she is a very beautiful girl.

The Story So Far...

Nijika lost her parents when she was young and then moved to Lavender House, an orphanage in Hokkaido. She joined Seika Academy in Tokyo to find her Flan Prince, a boy who saved her from drowning when she was young. However, she failed to get along with her classmates because they saw her befriending Sora and Daichi, two popular boys at the academy. Even Akane, who had been nice to her, turned her back on Nijika. Depressed, Nijika tried to go back home, but Daichi and Sora stopped her.



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You have
an absolute
sense of
taste.



About Recipe 4's splash page

You can't tell because it's
black and white in the comic,
but I wanted to draw a lot
of strawberries and
used a lot of pink to
draw a bunch
of sweets. ♪

Getting the right color for
food is so hard... ♪
It usually takes longer
than drawing the people.





About
what to
do.

Just
think
about
it
tonight.



I'm
not
going
home.

What?

Then I
guess
we'll be
alone,
Nagisa-
chan.

I see.



What's
that?

I've
never
heard
of it.

About
some...of
tests...?



.....



What?

No, I can't
do that.
I don't
want to
intrude.

Anyway, it's
cold, so do
you want to
come to my
place?

But even if
you go to
the airport
now, there'll
be no
flights.

You'll
under-
stand
soon
enough.





How about this one? Which of the three is it?



You can tell just by the smell, right?

They're all quite different.



It's Darjeeling, right?

Oh, if you drink it, you can tell the difference.



It's like menthol...

I can smell the plains of Hokkaido...



I smell citrus...

It smells refreshing...

This is Nagai Sen.

This is a sweet smell. Rosem.

This is Darjeeling.

An
absolute
sense
of
Love...

Yeah,
you
get
it
now,
right?

So
Naiko's
ability
is...

Basically,
she
can
judge
a
Love
without
comparing
it.

And
once
she
tastes
something,
she
will
never
forget
it.

She
can
also
tell
what's
in
it
and
how
it
was
made.

Perfect.

And
plus...

this
bitter-
ness...

But
also
quite
too
bitter.

So
you
can
leave
it
in
only
for
a
little
bit.

You're
correct.

Sora-
senpai,
the
correct
answer
is
not
one
of
the
three.

I
think
this
one
was
in
thirty
seconds
too
long.

There's
a
bit
of
also
in
this,
right?

What??

REVENGE



Your parents
were the
poetry chefs
Nanase
and Koori
Kazami,
right?



WOW!!
+10
9

How
cool!!

you
know
about
my
parents?



Our dad
was a
great fan
of their
work.

he
was
shocked.

when
they
passed
away...

A fan
of theirs
and
I was...

The picture...



This
is
my
gift...

Najika-
chen
has that
ability.



if
you're
who I
think
you
are...



And
become
the
world's
best
poetry
chef

You can
fulfill
your
parents'
dream...

Daddy...

Mommy...

They
were
supposed
to be
the
family.

I've been
looking
for you
all my
life.

I've
wondered
what
kind of
girl you
were.

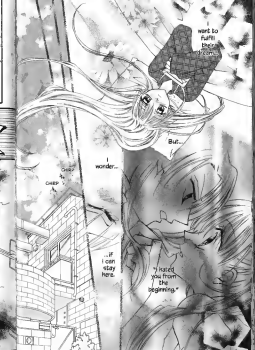
And
eventually...

I
wanted
to
meet
you,
too.

He
used
to tell
me...

They
had a
daughter.

And
that she
probably
had the
same
ability
they did.





I guess all the credit should go to my sweet brother.

Don't you try to charm your way out of this!



It looks horrible, but it shouldn't taste...

SUBTITLE



Who was it that used mustard instead of mayonnaise?

It's your fault for mixing up the sugar and salt!



It's been a while since someone made something for me.

DEBATE



We usually don't eat breakfast.

But I figured you'd want to eat.

If you don't want it, you don't have to eat it.

It's a sandwich.

This...

It...

These are
chocolate
macaroon.

And make more
memories.

But I
want to
stay.

With these two...

It's
really
good!

I still
don't
know if I
can stay
here.

Oh this
scares me.

My mom
and dad
used to
make it
for me.

To thank
you, I'll
make a
dessert that
goes well
with tea.



When
I
go
home...

I'll
have
a
drug
smile
on my
face.

Daichi!



I'm
having
fun.

I'm
sorry,
Hagio-
sensei!



Oh
Hagio-
sensei!

Yeah,
I can't
come
back.

It's okay,
the director
arranged it
so I can
stay in the
dorms.

Yeah.

1-A

Is she still here?

Let's see...
Hm...

Quincy!

Good morning!

Hurry up or you'll miss the opening ceremony.

Hey, please. Look at that.

I'm not going to that.

She didn't even give a second thought.

I'm ditching.



Hello



Hi there!
This is Aiko,
who's been
drawing a manga
about cooking
when she hardly
cooks herself!
Lately during
work, I've been
saddled on
"stickies." I love
these!! I can eat
a whole bag in a
day. ♪
I even go
through
withdrawal when
I run out. ♪
There are
seasonal
flavors, too.
Strawberry,
chocolate, and
banana. But
I like the
original
kind.
♥

Don't
you call
me a
liar!!

You're
the one
who
lied...

And you
still have
this
spoon?

pretending
to be
my friend.

ばっ





That's
fine.

I
see.

But
in
that
case,

If
Najika
loses...

...she
has
to
leave
immediately.



Then
let's
have
a
cooking
contest.



You
can
bring
in
a
chef
from
Cantina
or
wherever.

Serpai?

That
me,
Najika-
chan.



About Recipe 7's Splash Page



This is Majica chilling in a hotel lounge. The couch pattern was really difficult, and I regretted drawing it so many times while filling it in. Her clothes have a 1950s American feel.



What
a
relief!

If you
love, you
run back
home to
Hokkaido.

A
certain
particular

I
wonder
if I
can
pull
it
off.

But
she's
still
in the
special
class, right?

She's
the one
who
doesn't
have any
special
talents.

She's going
to compete
against a
Cafeteria
pastry
chef
tomorrow.

I
won't
run
away.

Give
me
a
hand!

I'm
going
home, to
Hokkaido
with a
smile.

promised
myself.

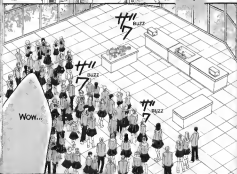
This will
finally
send her
back.

I
can't
wait.

They're
doing it
at the
cafeteria.

It looks
like fun.
I'm gonna
go watch.







It's a
simple
cake, so
each cake's
taste will
be easy to
distinguish.

I asked
the
owner
to make
it.

What?

This is
the menu
item.



Really?

Using
our cake
for the
contest? I
am sure?

I
bet...

Sona
wants
you
gone,
too.

This...

hrt...

It
strawberry
shortcake?

Canina's
cake?







This is a first for me. I would like to talk about memories from each chapter. There may be spoilers, so please read it after you read the story. ♪

Recipe 8

In this chapter, Najica makes the chocolate macaroons. Miyuki-sensei actually sent some, so I got to eat them. Since they were so good, I decided to make them. But it was impossible. Why? Because I don't have an oven...

Recipe 7

When I was younger, I remember making something when I had to whisk the eggs really hard. And I imagined how I would feel if someone dropped it, so I let them do that to Najica (kawaii). A story that has good strawberry shortcake has good everything else, don't you think? ♪



I have a professional pastry chef with me.



When Najica-chan is cooking...

...she is completely different.







I don't
have
enough
time to
think the
eggs...

what
should
I...

what
are
you
doing?



can't
think...

what
should
I do?

I was
in a
panic.

Sorry.

Oh.



Please...

It...

There is no
way for you
with that, but...



?

Najica-
chan is
acting
strange.

What...



...should
I do?







It looks good.

Next, Kazami-san's cake...

TH-THANK!

TH-THANK!

SILENCE
...



They look the same.

Wow.



Yeah!

The cream melts in my mouth.

It's really good.

The taste should be different.

Mine will be much better.









I used to do it all the time in Hokaido.

It's the same taste as the owner's cake.



Even the amount of oil is perfect.



How did you do it with those ingredients?

That looks so good.



We've eaten Centina's many times.

Be-
cause...

But today's tasted a little different.

What's this?

Why...

I was so surprised, I couldn't say anything.



What?

No way...

The sponge on Kazami-san's cake was softer,

and I wanted to eat more.











About Recipe B's Splash Page

I had a really hard time getting the color right on the cake NaJica is holding. And I didn't like the art as much until I put in the background. The background finished it off nicely. I think it was my first time drawing an expression like this, too...



Kitchen Princess

Recipe B

NaJica and the Cake of Rice

Fujita
Diner's been
getting
more
customers.

And
I'm
very
happy.

Ever
since
the
cake
bottle.

Fujita-san!
Please
help
out
a
little!

No
way.
I
hate
hard
labor.

What?

Yes.

Kazami-
san's
food
is
so
good!

Mmm,
it's
so
good.

That
we
ignored
you
and
stuff.

I'm
sorry.

The
strawberry
shortcake
was
really
delicious.

No,
don't
worry
about
it.
Here's
your
drink.

Then
maybe...

I
can
find
my
prince.

I'm
gonna
eat!!

Then you
don't
have to
eat. Go
home.

And if
I can
find
the
Yu-ka
diner...

I want
all the
customers
to be
happy here.

Yes,
here.

He
dragged
me
here.

How
unusual
for both
of you
to come
together.

Nagisa-
chan.

Geez,
what a
bun.

It
looks
like
you're
working
hard.

Deisho.

Sora-
senpai.



Recipe 8

For this chapter, I got to observe the Akazayoshi photo shoot for Nami's new book. She's so cute and has a great figure. I was very shocked.

Recipe 9

For dieting, it's best to lose 2.5kg (about 5 1/2 lbs.) in a month...it's best to make your body burn more fat, but that's easier said than done...Anyway, I hear it's good to drink 2 liters (a little over a half gallon) of water every day!

Recipe 10

I have to admit, I didn't know there was such a thing as a frozen pie shell!! So I tried buying one. But as I remembered before, I don't have an oven, so it's still sitting in my freezer...what should I do with it?

I'm
on
a
diet.

I'm
not
eating.

Do you
think
she'll
steal my
kiss?

She's
so
thin.

The
model
for
"Strawberry."

Look,
it's
Raine-chan.

She's so
cute.

Uh...um...

We
should
eat lunch
on the
terrace.

Hey...

Raine.

Hey.

You
better
hurry.
Fujita Diner
will stop
serving
lunch soon.

Oh,
yeah!

Yeah, because
you helped
me at the
contest.

Oh...
That's
because
you were
such a
klutz.

Then I'll
make
something
for you.

For
me?

All-you-
can-eat
sushi?

What?

Sunday

But it
really
helped
me!

I'll see
you
Sunday!

Any-
way...

Oh...

I
thought
you
might
want to
go.

Um,

The place
I go to all
the time is
having an
event.

If you
eat fifty
plates,
you don't
have to
pay.

I like
anything
with
rice.

You go
here all
the time?

You
like
sushi?

Of
course
I'll go.

Pork
cutlet
bowl, beef
bowl, all
of them.











You came.

Hey- You're not eating, are you?

I brought you something.



Daichi!



uh... yeah.

What is it?

You brought it?



I made it for you.

This...

But please eat it...



Here, Daichi...



She hasn't eaten all day...

This...











I'll
never
forgive
her!



I'm
cuter
than
her.

I'm
smarter
than
her!



Or
else
I'll
burn
this
place...

Hurry...

Ugh...

Ugh...

Cough...

Why is
she
closer to
Daichi
than
me?

Why...?

(4) Post

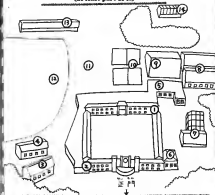
(4) Post



Kitchen Princess

Recipe 9
Nao's and
Yuka's Menu

A Map of Solka Academy (at least part of it)



- | | |
|--|-----------------------------|
| ① The Junior High Section, Nao's friends live. | ⑪ Elementary School Section |
| ② High School Section | ⑫ Gym |
| ③ Girls' Dorm | ⑬ Tennis Courts |
| ④ Boys' Dorm | ⑭ Yard (golf) |
| ⑤ Building with Nao's Office and Music Room | ⑮ Field (creaky log) |
| ⑥ Hall where Yuka did Christmas presentation | ⑯ Rooms for clubs |
| ⑦ Terrace and Cafeteria | ⑰ Nao's Office |







Then...

There's no more space.

Hey, Akane!

and guess I can't go.



Oh, hello.

You have a package from Hokuzaido.



From Hagiosama?



Kanami-san.

But it's not my face.

"I'd never invite you."



Why are you eavesdropping?

Daichi!

Did you hear? I'm going to be on TV!

I'd never invite you.

We're going to celebrate after school. So can you come?

Can you go away?





I swear
I'd stay
at the
academy.

Thank
you.



It'd be
great
if you
could be
like your
mom.

Your mom
was a
magazine
model.

And moved
up to being a
supermodel
participating
in the Paris
Collection,
right?

I
guess
so.

But Akane,
you're getting
more and
more famous
every day.

Even this
little step
is nothing.



"You must
have
missed
Diana or
Kana?"

"Dear
Naika."

"I'm
sending
your
favorite
foods."

Potatoes
and
corn!

Wow!

And lots
of
yogurt.

There's
even Rian
from
Kishimoto-
tai.



I'll use
the
Fujita
kitchen.

I can't
let what
Akane
said get
me down.

I want
to
cook
them
now.



Acorn
want's
Delch
to
go...

Hey,
Akane.

Are
you
okay!/?



Right

What
are
you
doing?!



And
it's
full
of
girls.

Yeah
right.
Akane's
there.



But...

But...



Do...

Delch...

Why
are
you
here?!

I
thought
you
went
to
Akane's
party.

You wouldn't understand.

I swore that I'd become a supermodel.

I need to get skinnier.

I've got that commercial soon, so...

It's nothing.

I'm just on a diet.

What's wrong?

I don't know. She got sick all of a sudden.

But she looks completely fine.

Everyone's looking forward to it.

You don't have any parents!

Dad... and Mom...

Everyone...

Hehe.

You shouldn't diet too hard...

Shut up!

is this...

...all from
Hollywood?



They
thought
I'd miss
my
hometown
tastes.

Yes.



Our parents
never call
no matter
how
long
they're gone.

I'm
jealous.

Even
though
you're far
away,
they think
about you.



Nobody
lives
alone...

But...

I
know
how
hard
it is.



Akane!!

Anyway,
just
leave
me
alone!







Snacks?



Wow, it's good.

It's refreshing.

Oh, yogurt mousse.



If you think it's for that special someone.

hope Reona realizes this.

You can show them you care.



Good luck!

Maybe friends of her manager?

Who were those kids?

Got?



Excuse me!

We brought snacks.

Would you like some?





Why can't I do it?

Why?

I worked so hard...

KNOCK KNOCK

Hiwa...

Why?

Hiwa
KARUO

We'll pick up again tomorrow.

Let's stop.

Cut!!

She's a little too unhealthy to do a commercial for food.

Can't she do something as simple as this?

That's true.



I don't need this!

No...
You need to eat or you'll faint.

Leave me alone!

You came to laugh at me, didn't you?

Akane.

Eat this.

Please, Akane.

What are you doing here?!

There's something wrong.

I think you have an eating disorder.

I know you don't want to eat anything I made, but...

What?!

This is easy to eat and digest.





About Recipe 10's Splash Page

This is the first splash page that I let someone else do the background on! But I did give them a polka-dot pattern and a general idea of what I wanted. I was really looking forward to seeing what it would turn out like. It came out really good, better than I imagined, and I am very happy. ♥



Kitchen Princess

Recipe 10

Strike and
Peach Pie



You ruined your opportunity.

What is the matter with you, Akane?

I thought you were dying for it.

I was looking forward to it.



Try harder.

You're my daughter.

You're different from other girls.

If you try harder, you'll get another chance.

I'm sorry, Mother...



Don't gossip so much.

Hey, cut it out, guys!



I brought her food yesterday but she didn't take it.

Delicious.

Akane didn't show up again today.

Help...

SHOCKED
THE
MOM

Are
eating
disorder?

...all this...

Light

Cough...



It...
I try
harder...



I might have an idea...



...something Rezure's heart would accept...

if only there was...



Peach pie?



That's right. That was Rezure's favorite.

But it has to be made by her grandmother.



Yes.



Yes...



She's scared of gaining weight.

Her body and mind won't accept any food. It's like her heart doesn't want it.



Isn't that serious?



And if it gets worse, she could die...

if this keeps up...

Her hair will fall out and it's not good for her skin.



There was a girl like that at Lavender House, so I can tell.

I think her extreme diet got it off.





But...



Yeah...

I think the
peaches
were
weeter.

It's not
the same
taste as
Raine's
grand-
mother's.



Then I'll
make it
again
with more
sugar.



Mm/
It's
good!?

It's
better
than
most
stores.



How
do you
make
pies?



You keep
fold-
ing the
dough.

You need
flour, salt,
butter,
and cold
water.



Since
you're
doing
nothing,
go buy
some
supplies!?

Fujita-
san!



I think...

It can
re-create
the taste
of her
grandmother's pie...

Raine
will
eat it.





The canned fruit these days is really good.

Wow!



Fujita-san...

That lazy bum...



Time and effort aren't necessary...

...to make good food.



can't figure it out...



Nin, (P) is good!



She didn't take more than thirty minutes.

That's right.



She made the peach pie surprisingly fast.



But I'm not lying.

I'll take at least one hour!

What? But you have to make the dough and chill it in the refrigerator.



What magic did she use?

Thirty minutes?

That's not possible! I never cooked the peach pie, too...

I'll
re-create
her
grandmother's
feelings...

You
didn't
eat
again.

I
don't
know...

You
have
to
eat a
little.

What's
wrong?

I
figured
out
the
magic!

This
time I'll
re-create
the
peach pie
for
sure.

Hajika-
chan?

That's
right...

Time
and
effort
aren't
necessary...



Najika!



I have something I want you to eat...

What are you doing here?



Stop bothering me!

But...

How many times do I have to tell you? I don't want to eat anything you make.



I tried harder.

But I can't...

I can't do it.

I don't know... What's wrong with me?

Just...



ping PONG



Why don't you start with something you like?





You should know this, Ryoji.



You can't see people ever again.

There's nothing worse than dying.

Nothing.

The ones you love and cherish.

Your mom and dad.

Najika

Your
grandmother's
peach
pie...



There's
no
way!



Even
Mom
couldn't
make
it...

Why...



No...



It
tastes
the
same,
too.

Sore...



Delish.



Please.

Don't
you
remember?



We
were
all
together
in
your
kitchen...

And
on the
table
was...



Akane.

I promised Mom that I'd finish twenty pages of the workbook.

I'm fine!

Aren't you hungry?

Wow!

Akane.

You don't have to suffer when you're hungry.

It's good.

Your grandmother was using frozen pie crusts and canned peaches.

I couldn't figure it out either.

But Delchi and Goro gave me hints.

They said she was really fast in making it...

...her hungry granddaughter.

She was eager to feed...



people
who
are
worried
about
you...

Yeah...



Remember.



YOU
HAVE

You don't
have to
try hard
if you
don't
want to.



Okay,
Rena?



Summertime...



The Kitazawa
brothers are busy today...

Kitchen Princess

Volume 3



The image I drew for this volume's splash page was something I drew for the "in the next issue." But I originally drew the image below. I just didn't use it. The image request was "three of them together," but I didn't like it. So I'm just putting it here ~

Please send letters to:
Nakayoshi Editorial Team
PO BOX 51
Rinsenka, Tokyo 107-8652

Thank you

Maruyama-sensei
Nakayoshi-sensei
Marino-sensei
Kishimoto-sensei
and
Miyuki-sensei

See you
in
Volume
3!



At
times like
this...

I
can
go to...

Daichi,
can you
help us
here now?

Daichi,
here too!

Um,
too!

Here
next.

I'm
tired...

I
need to
rest.

You
can get
plenty
of cold
water or
something.

Tomorrow...

Please
look
through
them by
tomor-
row.

There
are
reports
from the
different
clubs.
And
financial
details
from the
sports
teams.

I
need to
rest.

At
times like
this...

I
should
go to...

Daichi's Day

Daichi,
there it
goes.



You
can order
anything.



Colong
tea is
2000
yen?



What
is
this?

What's
going
on?

I
can
change
it as
I please.

This
is
my place.



That's
not
what we
mean!!

Then
we will
let you
rest.

We
just
came here
to rest.



Yo.
Welcome.



While you guys were asleep.

Hayaka made this.



Huh...

How long are you going to sleep?



It's so good! I feel refreshed!!



It's iced coffee.



I made a yogurt drink for Daisuki. It'll boost your energy with yogurt and honey.

I made the ice out of coffee, so it won't get watered down.



It was a dream.



Huh...



Oh, this is the usual Fujita Diner...

What did you guys come for?

You guys fell asleep as soon as you came in.



I'm home.

Drink.

Special drink?



Welcome back, Hajika-chan.



Where did Hajika-chan go?

Because I didn't want to go.

You made her go shopping in this heat?

She went ~~from~~ shopping.

We'll throw you in the dumpster.

Heeellllp!

These guys are serious.

I'll teach you about a special drink.

Okay, okay.



Huh?

I'm
glad.

We
wanted
to
thank
you.



Because
we're
grateful.



Thank you're here...



Wow!



Yup.

It's
called
rainbow
soda.

You
guys
made
it. For
me?

A
multi-
colored
ice
drink!



It's
good.

Yup.

SIMMERING RIVALS

Najika has a special gift. She's a marvelous cook whose food awakens people's fondest memories and feelings of affection. Now she's attending the prestigious Seika Academy, where she hopes to find her "prince," the boy who saved her when she was a little girl. One big problem: It seems that nobody wants her at the school—except two cute brothers, Sora and Daichi, who befriend her right away. But the super-popular teen model Akane will do anything to drive Najika out of the school, even if it means staging a cooking contest with an award-winning chef as Najika's opponent. Will Najika's magical food warm Akane's cold heart?

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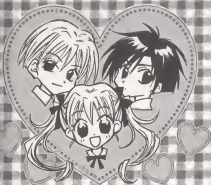
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Zoom-Danga

DO NOT SHARE OUTSIDE OF IRC.

Kitchen Palace



Did you enjoy *Kitchen Princess*?
In this section, we'll give you the recipes
for the food that Nejika makes in the story.
Please try making them. ♥

Chocolate Macarons



Tip from Nijika:

It's also good if you substitute grated cheese for the cocoa!

Ingredients

About 15 cookies.
70 g unsalted butter, 50 g soft flour, 50 g almond meal, 50 g corn starch, 4 tablespoons cocoa powder (no sugar), 3 tablespoons powdered sugar

Instructions



- 1 Leave the butter at room temperature to soften it. In a bowl, whip butter with a wooden spoon.



- 2 Mix all of the other ingredients into a separate bowl, and add to the first bowl. Mix until it is a little moist.



- 3 Roll the dough into balls of about 1 cm in diameter. If you take some dough and repeat it in your fist, and then roll it with both of your hands, it'll come out good.



- 4 Place the balls on a sheet of wax paper on a cookie sheet. Mix until to space them out. 3-4 cm apart. Bake in oven for 15 minutes at 180 degrees Celsius (approx. 350 F)

DONE ♥



- 5 When done, take it out of the oven and cool.

This snack melts in your mouth and goes well with coffee or tea. You can wrap it nicely and give it away for Valentine's Day!

Strawberry Shortcake

The temperature of the oven depends on the make of the oven. So when you bake it, if the inside is still raw, try lowering the temperature and bake it longer.

Ingredients

One cake about 18 cm in diameter.
2 eggs, 1/3 cup sugar, 1/3 cup soft flour, 1 tablespoon unsalted butter, Frosting/Filling: strawberries, 3/4 cup whipped cream, 1 tablespoon sugar

Tip from Hajka:

Instructions



1 Cut out a piece of wax paper to match the cake, and put it in the bottom of the cake pan. Make sure to have all the ingredients measured out and ready. Microwave the butter for about 1 or 2 minutes. Preheat the oven to 160 degrees Celsius (approx. 320 F).



2 Crack the eggs in a bowl and mix. Then add sugar until it all melts.



3 Put warm water (about 30 degrees C, 86 degrees F) in a big bowl. Place the bowl from step 2 inside and use a mixer to whip it up.



4 Sift soft flour into the bowl from step 3. After stirring, add the melted butter from step 1.



5 Pour the batter into the cake pan. Make sure to use both of your hands to tap the pan to take out any bubbles. Then put the pan in the oven.



6 The sponge cake is ready when you stick a toothpick through it and it comes out clean! Once done, take it out of the pan and place it on a cake plate to cool.



7 Put sugar in whipped cream, and place the bowl in a bigger bowl with ice water and use a mixer to whip.



8 Spread the strawberries and out of the cream. Cut them in halves and use them whole. Cut the sponge cake in half and spread whipped cream on the bottom half. Place the strawberries along on top of cream, and spread more whipped cream on top of that. Place the top half of the sponge cake on top of the bottom half.



9 Spread whipped cream along the sides and the top evenly. Decorate the cake using strawberries and whipped cream and you're done!



Everybody's favorite strawberry cake is so easy to make

DONE ♥

Rice of Rice

Make the rice ingredients first! You can choose your favorite things to put with the rice. ♪ You can also change the rice to sushi rice!

Tie From
Hakka

Ingredients



1

Let's make the scrambled eggs first. Put all of the ingredients in a microwave-safe bowl and stir. Wrap it with plastic wrap and microwave for 1 minute. Take it out and stir until scrambled. Since it's hard to burn the eggs, it'll come out pretty and yellow.

Ingredients

One cake about 15 cm in diameter, 4-6 bowls of rice,
3/4 cup salmon flakes, carrots
2 on, a few dalson sprouts, Scram-
bled eggs: 2 eggs, 1 tablespoon
milk, 1 tablespoon sugar, a little bit
of salt. Flavored minced meat:
3 1/2 ounces minced meat,
3 tablespoons water, 2 teaspoons
soy sauce, 2 teaspoons Japanese
sake, 2 teaspoons sugar,
a pinch of ginger

2

Wrap the carrot in plastic wrap and microwave it for 2 minutes. Once it cools down, peel it, wash it, and cut it into pieces.



3

Next we'll make the flavored minced meat. First, grate the ginger. Put all the ingredients in a pan and stir well. Put it on medium heat and stir well until most of the juice evaporates. It is finished when the meat is a little moist.



4

For the dalson sprouts, cut off the stems and cut the sprouts into short pieces.



5

Take out the base of the cake pan and replace it with plastic wrap. Put the scrambled egg in and lay it out so it is evenly distributed. On top of the egg, put a 1 cm of rice, lay the base of the cake pan to push the rice down so it will stay in cake shape.



6

Remove the base and put in the following in order: salmon flakes, rice, minced meat, and rice. Make sure to push down each time you put in the rice! Leave in the cake pan for a few minutes, and when you finish the shape is secure. Remove the base.



7

Place a plate facing down on top of the cake pan, and flip everything over. You should have the eggs on top. Remove the cake pan and the wrap on the sides.



8

Sprinkle the carrots and dalson sprouts on top of the egg and you're done! Cut and eat it like a cake!

It's easy and looks very attractive, so it's perfect for a party!



DONE ♥

Yogurt Heaven



Tip from Nefise:

Yogurt is made with fermented milk. Dairy bacteria is good for your stomach and intestines and works to regulate your system.

4 servings
1 cup plain yogurt, 3 tablespoons sugar, 1 cup whipped cream, 2 tablespoons gelatin, 3 tablespoons hot water

Ingredients

1 Mix the yogurt and sugar in a bowl.



2 In a different bowl, pour whipping cream in and mix until it whips up. Make sure it has the same texture as the yogurt.



3 Put the hot water from step 3 in the yogurt and stir immediately. You have to be fast or the gelatin will clump up!

4 In a small bowl, put in hot water and pour the gelatin in. Stir as you are pouring the gelatin so it doesn't clump up. Stir until the gelatin is completely melted.



5 Add the whipped cream from step 2 into the bowl from step 4. After mixing them, pour the yogurt into glass cups and chill in the refrigerator for about an hour.

You can top it off with whipped cream and fresh fruit!

DONE ♥



Recipe

Tip from
Najia

Anyone can make delicious pie if you use frozen pie crust! You can make other pies using apples or pears, too!

Ingredients

One pie about 18 cm in diameter, 2 to 4 sheets frozen pie crust dough, 1 can peaches, 2 Tablespoons sugar, 1 Tablespoon lemon juice, egg

Instructions



- 1 Take out the frozen pie crust dough from the freezer and leave it at room temperature for about 10 minutes. *(Depending on the brand, the thawing time may vary. Check the instructions on the package.)*



- 2 Open the peaches and drain in a strainer. Cut the peaches vertically in half, and cut them up in small pieces.



- 3 Put the peaches, sugar, and lemon juice in a pan. Heat on medium heat and stir with a wooden spoon until the water evaporates. *This will take about 8 minutes. It is important to let the water evaporate or the pie will get soggy.*



- 4 Lay the sheet of pie dough in a pie tin, and brush the excess dough. Press holes in the base with a fork, for air to go through.



- 5 Place the peaches from step 3 flatly in the pie tin, and surround the outside of the tin with a pie crust strip of about 1 cm. Place more on top, crossing the strips.

- 6 Brush some egg onto the surface. *This is important, since it helps the crust turn a nice color during baking. Bake the pie at 180 degrees Celsius (approx. 375 F) for 20 to 25 minutes. *(Depending on the oven, the amount of time may vary. Make sure to keep checking the pie so it doesn't burn.)**

You can
make this
in a short
amount of
time!

DONE



Color-Story Recipes



Tip from Nefise:

Flight the heat with a cool drink! If you keep the gloves in the refrigerator, they'll be even cooler!

Ingredients

Rainbow Soda

Magic Iced Coffee

Smoothies

- 1 Fill the squares of an ice cube tray half-way up with water.

- 1 Put iced coffee in an ice cube tray.

- 1 Put all the ingredients in a blender and blend. If you don't have a blender, you can put them in a bowl and use an appetizer.

- 2 Add juice to each cube. Be long as you are careful that they don't overflow into the next cube, you can make as many types as you want. It is important to mix it with water because if there is too much juice, it becomes sharper-taste and melts easily.

- 2 Once the coffee ice cubes are frozen, put them in a glass. Pour iced coffee in the glass and you're done. This way, even if the ice melts, the taste won't change. You can do the same thing with iced tea.

- 2 Put ice cubes in a glass and pour the mix from step 1.

- 3 Once the ice cubes are ready, put them in a glass of cider.

You can top it off with a cherry or a lemon wedge to make it look cooler!





Thank you for reading !

I hope you enjoyed it. Please send me a message
if you have any comments or complains.

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but have a youtube, then please go to my Channel,
www.youtube.com/punkjes194 and tell me there.